



## Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact [support@jstor.org](mailto:support@jstor.org).

## FROM KOREA

**D**EAR EDITOR: Today at the close of service, the elder urged all to make a special effort to bring just as much as they could of whatever they had for the offering on Korean Thanksgiving Day. As you probably know, this date is the anniversary of the entrance of Christianity into Korea. As we were leaving the church, a very old lady who has recently been left a widow, came to me, saying that she heard we would begin making "Kimche," or pickles, at the hospital tomorrow, and would I be sure to let her be one of those employed, for she wanted to make some money for the Thanksgiving offering. She is of such a nice family that I did not dream she would do such day labor work, but it evidences her zeal for the church. It is a busy time when 25 or 30 women come and are rushing to and fro preparing this very essential part of our Korean diet. In one group they are preparing the red peppers which are spread on a large round mat. After picking them over thoroughly, they pound them with a club. A big section of a tree is hollowed in one end like a bowl where the peppers are placed, after which three women take a club apiece and pound with a musical rhythm until the peppers are well powdered. Pounding with these clubs is fine lung exercise and after a woman does that for several hours, she does not need tennis. Some of them have babies tied to their backs besides. The pepper is so strong that they have to stop their nostrils while they work. Another group will be washing the turnips, one to two wagon loads, which are brought in big rice straw bags larger than our crocus sacks. Korean turnips, while white, are sometimes a foot and a half long, though about three inches across. The tops are cut off and are used for fresh vegetables diet while they are green, the root being prepared for "Kimche." One set of women take the washed ones and play a tune chopping them with long 12-inch knives on funny little wooden tables made of a short plank nailed to a round stick on each end, for legs. But the strange part of it is that the stick is laid lengthwise under the ends of the plank, making a table about four inches high. They stoop down in front of this and chop so fast that it is a wonder their fingers are not chopped with the turnips. Then the cabbage, which also is different from ours, is washed and washed—(through lime water at the hospital to sterilize it). Big wooden half barrels are filled with turnips, cabbage, pepper, quantities of salt and numerous other mixtures and after being thoroughly worked up by the hands of these women, it is finally put into earthen jars about four feet high and two and a half wide. These jars are first sunk into the ground with just a few inches above to keep rain from running into them. If left out of the ground they would freeze and be broken. A lid is placed over each jar with a rice straw cap to fit over this and help drain off snow and rain. This will be "ripe" in a month or more and is considered quite a delicacy. If an early snow overtakes them, the women have a hard time with their hands nearly frozen in the ice water and other cold things. Yet they seem glad to come for this kind of work for about 20 cents a day. Some of them are young widows with a family of little children. Some have husbands who are only a burden. Others are just trying to do their part to support a family and educate the children, for they all, now, seem to want an education. Even mothers of families are going to a night school and are struggling with the A. B. C. in Korean. This is just a glimpse into the lives of some of the women in our village at this season.

Korea

LILLIE ORA LATHROP.